



GRAND BAY CLUB

EVENT MENUS

INTIMATE OR GRAND, SPECIAL EVENTS AT GRAND BAY CLUB ARE ONES THAT ARE LONG REMEMBERED. WITH SPECTACULAR BEACH VIEWS, GRAND BAY CLUB PROVIDES THE IDEAL BEACHSIDE SETTING FOR WEDDINGS, REHEARSAL DINNERS, BRIDAL SHOWERS, BABY SHOWERS, BIRTHDAYS, ANNIVERSARIES AND ESSENTIALLY EVERY SPECIAL OCCASION IMAGINABLE.

HORS D`OEUVRES | Minimum of 50 Pieces

CHILLED HORS D`OEUVRES

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO	\$ 6
CAPRESE SKEWERS WITH BASIL PESTO	\$ 5
SEARED SESAME CRUSTED TUNA WITH WASABI CREAM	\$ 6
PASSION FRUIT SNAPPER CEVICHE	\$ 9
SMOKED SALMON ON RYE TOAST WITH HERBED CRÈME FRAICHE	\$ 7
EGGPLANT ROLLATINI WITH SMOKED MOZZARELLA, MORTADELLA, AND TOMATOES SAUCE	\$ 6
TOMATO BRUSCHETTA	\$ 5
CRAB SALAD ON TOP OF GRILLED TOMATO, HERB OIL AND SALMON ROE	\$ 6
MINI BEEF CARPACCIO WITH ARUGULA AND SHAVED PARMIGIANO	\$ 7
SHRIMP COCKTAIL	\$ 6

HOT HORS D`OEUVRES

SICILIAN BEEF ARANCINI WITH MOZZARELLA, TOMATO AND PEAS	\$ 6
CRAB CAKE WITH HERB AIOLI	\$ 6
COCONUT SHRIMP WITH CARIBBEAN DIPPING SAUCE	\$ 6
CITRUS PULLED PORK ON TOSTONES WITH AVOCADO CREMA	\$ 6
BEEF EMPANADAS WITH PICO DE GALLO	\$ 6
CHEESE TEQUENOS WITH CILANTRO AIOLI	\$ 5
GUAVA BBQ CHICKEN SKEWERS	\$ 6
TRADITIONAL ITALIAN MEATBALLS IN TOMATOES SAUCE	\$ 6
SPANAKOPITA	\$ 6
SCALLOP WRAPPED IN BACON	\$ 7
CHEESY YUCCA BITES WITH MANGO YOGURT DIPPING SAUCE	\$ 6

COLD DISPLAY STATION

Displays are offered for a minimum of 25 Guests and are based on two hours of service

MEDITERRANEAN MEZZE PLATTER- HUMMUS, EGGPLANT DIP, FALAFEL, GRILLED SHRIMPS, FETA CUBES
SLICED MEAT, RADISCHES, PEPPERS, CARROTS, OLIVES, NUTS, CHERRY TOMATOES, FIGS, PICKLES, PITA BREAD
\$ 18.00 PER PERSON

GRILLED VEGETABLE - ASSORTMENT OF MARINATED VEGETABLES LIGHTLY GRILLED
AND FINISHED WITH IMPORTED EVOO, FRESH HERBS AND HERB OIL
\$ 16.00 PER PERSON

RAW BAR- SEASONAL SELECTIONS OF SHRIMP, CRAB CLAWS, OYSTERS, AND MUSSELS ACCOMPANIED WITH
MIGNONETTES, COCKTAIL SAUCE, FRESH LEMONS AND SRIRACHA
\$ 38.00 PER PERSON

CHARCUTERIE BOARD- ASSORTMENT OF SLICED IMPORTED CHEESE AND CURED MEATS WITH GRILLED BREAD AND
ROLLS, CRACKERS, DRIED FRUIT, OLIVES, NUTS, HONEY AND HOUSE MADE MARMALADES
\$ 25.00 PER PERSON

FRESH SEASONAL CRUDITÉ - FRESH CRISP SEASONAL VEGETABLES SERVED WITH AN
ASSORTMENT OF DIPS AND FLATBREADS
\$ 14.00 PER PERSON

SLICED FRESH FRUITS & SELECTION OF MINI DESSERT
\$ 9.50 PER PERSON

CARVING STATIONS

Carving Stations Are Offered For a Minimum of 30 Guests.

Carving Stations Require An Attendant At \$125 Each (1 Per Every 75 Guests) Based On Two Hours of Service

PASTA STATION

CAVATELLI, PENNE AND TAGLIATELLE, PASTA WITH A CHOICE OF SPINACH, SHORT RIB, OR WILD MUSHROOM RAVIOLI.
SAUCES; MARINARA, ALFREDO, BOLOGNESE AND PESTO.

\$24.00 PER PERSON

HERB ROASTED PORK LOIN

PINAPPLE RELISH, ASSORTMENT ROLLS, CREOLE MUSTARD SOUCE

\$26.00 PER PERSON

NEW YORK STRIPLOIN

PARMESAN FINGERLING POTATOES, RED WINE DEMIGLASE
MUSHROOM SAUCE.

\$32.00 PER PERSON

MARINATED GRILLED BEEF TENDERLOIN

SLOW ROASTED PRIME RIB, OR PICAHNA

SERVED WITH HORSERADISH SAUCE, AU JUS OR ROASTED SHALLOT RED WINE DEMI-GLACE, CHIMICHURRI,
AND FRESH BAKERY ROLLS

\$38.00 PER PERSON

PLATED MENUS

*Three Course Plated Dinner (Price Is Per Person, Minimum Of 20 Guests Required)
Starter, Entrée, And Dessert, Warm Rolls And Butter, Coffee And Tea Service Included With Any Dinner Selection.
Price Is Determined By Your Entrée Selection.*

(Choose One Soup Or Salad)

SOUPS

- POTATO LEEK
- LOBSTER BISQUE
- TOMATO BISQUE
- WILD MUSHROOM WITH TRUFFLE OIL
- CARROTS AND GINGER

SALADS

- CLASSIC CAESAR- FRESH ROMAINE, SHREDDED PARM CHEESE, CIABATTA CROUTONS, HOUSE DRESSING
- GRAND BAY- BOUQUET OF FRESH GREENS, BABY TOMATO, HEIRLOOM CARROT, WATERMELON RADISH, CUCUMBER CHAMPAGNE VINAIGRETTE
- GREEK SALAD, TOMATOES, CUCUMBER, BELL PEPPERS, RED ONIONS, BLACK OLIVES, MIX GREEN, FETA CHEESE, PITA BREAD
- TRI COLOR QUINOA AND LENTILS SALAD
- BURRATA- FRESH HEIRLOOM TOMATO, LOCAL BURRATA CHEESE, PROSCIUTTO, BABY ARUGULA, BASIL OIL, MICRO OPAL BASIL

PLATED MENUS

ENTRÉE

(select one)

CHICKEN ROLLATINI \$55.00

CHICKEN BREAST, PARMA HAM, MOZZARELLA, PORCINI MUSHROOMS, SUNDRIED TOMATOES
SERVED WITH ROASTED BABY POTATOES

BRAISED SHORT RIB \$59.00

TRUFFLE MUSHED POTATOES AND BABY CARROT

GRILLED FLAT IRON STEAK \$65.00

ROASTED POTATO, HEIRLOOM VEGETABLES, WILD MUSHROOM DEMI-GLACE

HERB MARINATED SALMON FILET \$59.00

FILET OF ATLANTIC SALMON, BROCCOLINI, CAMPARI TOMATOES, ROASTED HEIRLOOM VEGETABLES
LEMON AND WHITE WINE SALSA

BRANZINO \$65.00

CRISPY BUTTERFLY FILLETS, GRILLED VEGETABLES, KALAMATA OLIVES, GRAPE TOMATOES
CAPERS IN WHITE WINE SAUCE

PLATED MENUS

DESSERT

- *(selection of one)*
- KEY LIME PIE
- CHOCOLATE FONDANT CAKE
- CHEESECAKE TOPPED WITH FRESH FRUIT
- LIMONCELLO SORBET
- HOME MADE FLAN
- HOME MADE TIRAMISU

HOST CAN PROVIDE CAKE IF DESIRED

ALL AMERICAN BREAKFAST \$35 (available 08am – 11am)

*Price Is Per Person, Minimum Of 20 Guests Required
Warm Rolls, Butter, Coffee, Tea and orange juice.*

- ASSORTMENT OF BREAKFAST PASTRIES AND BREADS
- FRESH FRUIT
- YOGURT PARFAIT WITH GRANOLA
- SCRAMBLED EGGS
- BACON AND SAUSAGE
- BREAKFAST POTATO HASH
- THICK SLICED BRIOCHE FRENCH TOAST WITH CARAMELIZED BANANAS

OPTIONS FOR ADD ON:

- OMELETS STATION \$12
- EGGS BENEDICT \$8

BRUNCH BUFFET \$ 49 (available 08am – 03pm)

*Price Is Per Person, Minimum Of 20 Guests Required
Warm Rolls, Butter, Coffee, Tea and orange juice.*

BRUNCH BUFFET

- ASSORTMENT OF BREAKFAST PASTRIES, BREADS, BAGELS
- FRESH FRUIT YOGURT PARFAIT WITH GRANOLA
- SMOKED SALMON, CREAM CHEESE, CAPERS, RED ONIONS
- CAPRESE SALAD
- ROASTED VEGETABLE GOAT CHEESE FRITTATA
- BACON AND SAUSAGE
- BREAKFAST POTATO HASH
- AVOCADO TOAST
- THICK SLICED BRIOCHE FRENCH TOAST WITH CARAMELIZED BANANAS

OPTIONS FOR ADD ON:

- OMELETS STATION \$ 12
- EGGS BENEDICT \$ 8

BUFFET



GRAND BAY BUFFET \$65

*Price Is Per Person, Minimum Of 20 Guests Required
Warm Rolls, Butter, Coffee And Tea are served with any Buffet Selection.*

SALAD BAR (CHOICE OF 2)

MIX GREENS SALAD
TRI COLOR QUINOA AND LENTILS SALAD
GRILLED VEGETABLE SALAD
COUS COUS SALAD

CHAFFERS ENTREES (CHOICE OF 2)

GRILLED BALSAMIC CHICKEN BREAST TOPPED WITH ARTICHOKE, OLIVES, CIPOLLINI ONIONS AND WHITE WINE HERB SAUCE
PENNE PASTA TOSSED WITH SAUTÉED SHRIMP IN A TOMATO CREAM SAUCE
BAKED MAHI MAHIR OVER A BED OF SPINACH WITH LEMON CAPER SAUCE

CHAFFERS SIDE DISH (CHOICE OF 2)

VEGETABLE MEDLEY
ROASTED HERB POTATOES
JASMINE RICE BLEND
TRI COLOR QUINOA

DESSERT STATION

ASSORTED DESSERTS & FRESH FRUIT PLATTER

BUFFET



BISCAYNE BUFFET \$72

*Price Is Per Person, Minimum Of 20 Guests Required
Warm Rolls, Butter, Coffee And Tea are served with any Buffet Selection.*

SALAD BAR (CHOICE OF 3)

SEAFOOD ESCABECHE WITH MALANGA CHIPS
CILANTRO CHICKEN SALAD
TOMATO, AVOCADO AND CORN SALAD WITH BLACK BEANS
QUINOA SPINACH

CHAFFERS

SHRIMP SKEWERS WITH TOMATILLO SALSA VERDE
CUMIN LIME CHICKEN BREST WITH CHIMICHURRI
BLACK BEANS
YELLOW RICE
PLANTAINS HASH
FRIED YUCA

CARVING STATION

GUAVA GLAZED PORK LOIN, PINEAPPLE SOUR ORANGE RELISH

DESSERT STATION

ASSORTED DESSERTS & FRESH FRUIT PLATTER

BUFFET



CRANDON BUFFET \$ 8 5

*Price Is Per Person, Minimum Of 20 Guests Required
Warm Rolls, Butter, Coffee And Tea are served with any Buffet Selection.*

SALAD BAR (CHOICE OF 3)

DECONSTRUCTED GREEK SALAD

TRI COLOR QUINOA AND LENTILS SALAD

GRILLED VEGETABLE SALAD

COUS COUS SALAD

PASTA STATION

CAVATELLI, PENNE, TAGLIATELLE AND SPINACH RAVIOLI.

SAUCES; MARINARA, ALFREDO, BOLOGNESE AND PESTO

CHAFFERS

ROASTED HERB CHICKEN WITH MUSHROOM, SUN DRIED TOMATO, HERB REDUCTION SAUCE

HONEY GINGER GLAZED SALMON, EDAMAME SUCCOTASH, LEMON THYME BUTTER

VEGETABLE MEDLY

WILDE RICE BLEND

ROASTED FINGERLING POTATOES

CARVING STATION

GRILLED BEEF TENDERLOIN, HORSERADISH SAUCE, ROASTED SHALLOT RED WINE DEMI-GLACE

DESSERT STATION

ASSORTED OF INDIVIDUAL SEASONAL DESSERTS & FRESH FRUIT PLATTER

BUFFET



KIDS BUFFET \$35

Price Is Per Kid, Minimum of 20 Guests Required
Includes Assorted Soft Drinks

CHEESY HOMEMADE PIZZA

FRESH FROM OUR OVEN

HOT DOGS

HOT DOGS WITH BUNS, DICES ONIONS, KETCHUP, MUSTARD.

MAC AND CHEESE

MACARONI PASTA AND A CHEESE SAUCE.

CRISPY GOLDEN FRENCH FRIES

CHOCOLATE CAKE

BUFFET



KIDS BUFFET \$38

Price Is Per Kid, Minimum of 20 Guests Required
Includes Assorted Soft Drinks

CHEESY HOMEMADE PIZZA

FRESH FROM OUR OVEN

MINI SLIDERS,

HOUSE BLEND OF CHUCK, BRISKET AND SHORT RIB PATTY ON A
GOLDEN SLIDER ROLL WITH AMERICAN CHEESE

CHICKEN FINGERS

OUR FAMOUS CHICKEN TENDERS, SERVED GOLDEN BROWN AND DELICIOUS.

CRISPY GOLDEN FRENCH FRIES

CHOCOLATE OR VANILLA ICE CREAM CUP

OPEN BAR



WINE & BEER

ONE HOUR BAR \$22 per person - TWO HOUR BAR \$28 per person - ADDITIONAL HOUR \$9 per person

HOUSE WINES (WHITE – RED – SPARKLING)

IMPORTED & DOMESTIC BEERS

SPARKLING WATER, ASSORTED SODAS

OPEN BAR, BASED ON CONSUMPTION

TOP SHELF BRANDS \$16 PER DRINK

PREMIUM BRANDS \$14 PER DRINK

DOMESTIC, IMPORTED, & CRAFT BEER \$7 EACH

SOFT DRINKS 5 EACH

BOTTLED WATER 1L. \$9 EACH

APERITIFS AND CORDIALS \$13 EACH

HOUSE WINE(WHITE – RED – SPARKLING) \$48 PER BOTTLE

HOUSE WINE(WHITE – RED – SPARKLING) \$14 PER GLASS

BARTENDER FEE \$150 (UP TO FOUR HOURS)

CASHIER FEE \$150 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$50 EACH

BOTTLE WINE CORKAGE FEE \$25 PER BOTTLE

LIQUOR CORKAGE FEE \$75 PER BOTTLE

PREMIUM BAR PACKAGE

ONE HOUR BAR \$25 per person - TWO HOUR BAR \$40 per person - ADDITIONAL HOUR \$10 per person

BOURBON, WHISKEY AND SCOTCH

JACK DANIELS, MAKERS MARK , CANADIAN CLUB, DEWAR'S WHITE

GIN

TANQUERAY, BEEFEATER

RUM

BACARDI SUPERIOR, CAPTAIN MORGAN ORIGINAL SPICED RUM

TEQUILA

JOSÉ CUERVO

VODKA

ABSOLUTE, TITO'S

COGNAC

COURVOISIER VS

LIQUERAND VERMOUTH

BAILEYS, COINTREAU, KAHLUA, GRAND MARNIER, AMARETTO DISARONNO, CAMPARI, APEROL, MARTINI
HOUSE WINES, IMPORTED & DOMESTIC BEERS, SPARKLING WATER, ASSORTED SODAS

TOP SHELF BAR PACKAGE

ONE HOUR BAR \$32 per person - TWO HOUR BAR \$45 per person - ADDITIONAL HOUR \$12 per person

BOURBON AND WHISKEY

JACK DANIELS, KNOB CREEK, CROWN ROYAL

SCOTCH

JOHNNY WALKER BLACK LABEL

GIN

BOMBAY SAPPHIRE

RUM

BACARDI SUPERIOR, CAPTAIN MORGAN ORIGINAL SPICED RUM, ZACAPA

TEQUILA

PATRON SILVER

VODKA

GREY GOOSE, ABSOLUT

LIQUER AND VERMOUTH

BAILEYS, COINTREAU, AVION ESPRESSO, GRAND MARNIER, AMARETTO DISARONNO, CAMPARI, APEROL, MARTINI

HOUSE WINES, IMPORTED & DOMESTIC BEERS, SPARKLING WATER, ASSORTED SODAS

GENERAL INFORMATION

FACTS ABOUT OUR CATERING

These event menus are for general reference.

All prices listed are subject to change.

Menu prices will be confirmed by your event meeting planner.

All prices are subject to a 22% service charge and applicable sales tax (8%)

Prices includes one hour of set-up and four-hour event. A Club usage fee of \$750 will be charged for any additional hour.

\$ 350 / \$500 mandatory set up fee

Venue fee; \$500 / 1,500 Tuesday- Friday | \$ 1,000 / 3,000 Saturday – Sunday. Depending on club space usage

These items have been selected to meet the diverse dietary needs of our guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. however, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 5% over the guarantee.

WEATHER POLICY

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 40% or higher chance of precipitation, temperatures below 60 degrees Fahrenheit, over 100 degrees Fahrenheit, or wind gusts in excess of 15 mph

Decisions will be made no less than 4 hours prior to the scheduled start time.

GENERAL INFORMATION

PAYMENT POLICY

An initial 50% non-refundable deposit will be necessary to confirm all bookings. The Grand Bay Club reserves the right to set payment requirements for all or part of your estimated charges prior to your function. Deposit and payment may be in the form of cash, credit card, check or wire transfer with proper i.d. a credit card authorization form is required for each credit card payment to guarantee your event, otherwise, The Grand Bay Club reserves the right to cancel the event.

OUTDOOR FUNCTIONS

Music and entertainment are not permitted after 10:00pm for all outdoor function area.

SECURITY

The Grand Bay Club will not be responsible for the damage or loss of any articles or equipment left on premises prior to, during, or after private event. It is the responsibility of the event organizer to secure equipment, valuables, or any other articles associated with the event. All security personnel to be utilized during the event are subject to the club approval. If additional security is needed, The Grand Bay Club will assist in making these arrangements. a charge of \$50 per security guard per hour will apply.

DECORATIONS

All decorations must meet with the approval of the Miami-Dade fire department, i.e. smoke machines, candles, etc. The Grand Bay Club will not permit the affixing of any items to the walls or ceiling of rooms, unless approved by the general manager.

A client-requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest



GRAND BAY CLUB'S GOAL IS TO EXTEND EXCELLENCE IN EVERY ASPECT OF PARTY PLANNING AND EXECUTION – FROM MENU SELECTION, TO DÉCOR AND SERVICE. THE ON-SITE EVENT PLANNER, EXECUTIVE CHEF & EXPERIENCED, PROFESSIONAL STAFF WILL HANDLE EVERY DETAIL FLAWLESSLY TO EXCEED THE HIGHEST OF EXPECTATIONS.

TO DISCUSS ANY PARTY AND CATERING NEEDS, PLEASE CALL: 305-361-2900 OR EMAIL EVENTS@GRANDBAYCLUB.COM